

Form 9460-3 (5/10/2006), Veterinary Certificate for Beef, and Beef Products Exported to Ukraine attests to the following:

1. Veterinary and sanitary status of the USA

1.1 Meat and meat products were derived from slaughtered animals, which were clinically healthy, originating from establishments and administrative localities, officially free from infectious animal diseases, including:

1.1.1 Regarding bovine spongiform encephalopathy: The United States of America has in place an effective system for the identification of cattle in commerce and for surveillance of BSE. BSE is a compulsory notifiable disease in the US. In the country of origin there are animal health regulations that forbid the feeding of ruminant origin meat and bone meal to ruminant animals

1.1.2 Foot and mouth disease – during the last 12 months in the country or zone recognized by OIE

1.1.3 Contagious bovine pleuropneumonia – during the last 2 years in the country

1.1.4 Rinderpest – during the last 12 months in the country, in case of stamping out – 6 months

1.1.5 Peste des petits ruminants - during the last 3 years in the country, in case of stamping out – 6 months

1.1.6 Brucellosis- Meat and meat by-products are derived only from herds not under official quarantine for brucellosis. Animals were subjected to examination for brucellosis with negative results with use of methods, adopted in exporting country /

1.1.7 Anthrax – during the last 20 days in the establishment

2. Information on meat

2.1 Meat and meat product was obtained on meat processing plants (slaughterhouses), approved by the USDA, Food Safety and Inspection Service for export of products and meeting necessary veterinary and sanitary requirements and remaining under constant control of the official veterinary services

2.2 Meat comes from cattle, less than 30 months of age.

2.3 All animals, from which meat and meat products were derived, underwent compulsory ante mortem (clinical) examination and post-mortem (physical) examination and have aroused neither suspicion of BSE, nor confirmation of the latter

2.4 Meat and meat product (excluding mechanically separated meat) were derived from animals which were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing

2.5 Meat underwent official competent veterinary and sanitary examination and was proved to be fit for human consumption and marked as such. Entire procedure of obtaining meat (marking meat and containers, treating the carcass on meat processing plant,

wrapping, packaging, storing and loading) has been under control of official veterinary and sanitary authorities

2.6 Meat does not originate from animals, slaughtered in the framework of Epizootic eradication program. Meat was obtained from animals, which passed ante mortem inspection by an official USDA-Food Safety and Inspection Service (FSIS) inspector and were recognized clinically free from the diseases, which are transmitted to cattle, and are eligible for slaughter

2.7 The meat and meat product were not derived from the following specified risk materials: brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia of cattle 30 months of age and older, and the tonsils and distal ileum of the small intestine of any cattle regardless of age.

2.8 Meat was examined for cycticercosis with negative results.

2.9a Meat does not contain any visible abscesses, hematoma, larvae, mechanical contamination, unusual smell and taste (fish, medicines etc)

2.9b The temperature of the product has been maintained at a constant temperature of minus 18 degrees C (frozen product) during the freezing cycle and 4 degrees C (for chilled product) during the chilling cycle

2.9c .Meat does not contain any preservatives,

2.9d The meat establishment complies with FSIS Salmonella performance standards

2.9e Meat and meat products have not been treated with colorings, ionizing or ultraviolet irradiation.

2.10 Maximum residue levels of veterinary drugs, including antibiotics, hormones, anabolics, and also pesticides, mycotoxins, other contaminants do not exceed the requirements of Codex Alimentarius or the scientifically based US standards as explained in US National Residue Program

3. Packaging material is new and meets the US sanitary requirements

4. Means of transport are treated and prepared in accordance with rules, approved in the USA